

Combi steamer

Project	
Item	
Quantity	
FCSI section	
Approval	
Date	

Model

Convotherm mini easyTouch

- easyTouch
- 6 Shelves GN 1/1
- Electric
- Injection/Spritzer
- Right-hinged door



Key features

- Operating modes: Steam, Combi-steam, Convection
- Extra functions:
 - Crisp&Tasty 3 moisture-removal settings
 - BakePro 3 levels of traditional baking
 - Reduced fan speed and auto-reverse mode
- easyTouch 7" full touchscreen
- With built-in water and wastewater drawers (no fixed water supply connection required)
- Semi-automatic cleaning system
- Ethernet interface (LAN)
- USB port built into the control panel
- Steam generated by injecting water into the cooking chamber
- Right-hinged appliance door

Standard features

- Operating modes:
 - $\circ\quad$ Steam (30-130°C) with guaranteed steam saturation
 - Combi-steam (30-250°C) with automatic humidity adjustment
 - o Convection (30-250°C) with optimized heat transfer
- easyTouch user interface:
 - 7" full touchscreen
 - Press&Go Automatic cooking and baking using quick-select buttons
 - easyStart Automatic cooking and baking using product suggestions
 - TrayTimer oven-load management for different products at the same time
 - o Regenerate flexible multi-mode retherm function
 - ecoCooking energy-save function
 - o Low-temperature cooking / Delta-T cooking
 - Cook&Hold cook and hold in one process
 - Programmable with an unlimited number of cooking profiles, each with up to 99 steps and one picture
 - On-screen Help
 - Start-time preset
- Multi-point core temperature probe
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function
- Flexible shelf spacing
- Vapour reduction

Options

- Exterior design in black on stainless steel
- Left-hinged appliance door
- Available in various voltages

Accessories

- ConvoLink HACCP and cooking profile management PC software
- ConvoVent mini condensation hood
- Stands in various sizes and designs
- Stacking kits

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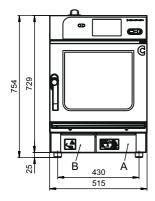


Dimensions

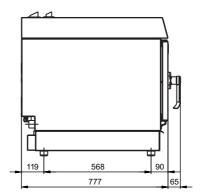
Weights

Views

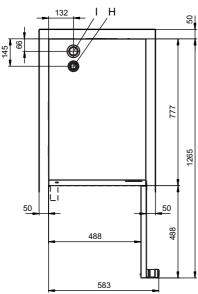
Front view



Side view



View from above with wall clearances

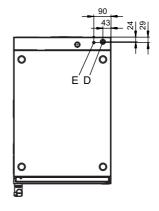


Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	580 x 935 x 910 mm
Weight	
Empty weight without packaging	67 kg
Weight of packaging	13 kg
Safety clearances*	
Rear	50 mm
Right	50 mm
Left (larger gap recommended for serv	vicing) 50 mm
Top**	500 mm

- * Minimum distance from heat sources: 500 mm.
- ** Depends on type of air ventilation system and nature of ceiling.

Connection points



- Drinking water drawer
- В Wastewater drawer
- D Electrical connection
- Equipotential bonding
- Air vent Ø 50 mm
- Ventilation port Ø 50 mm

Installation instructions

Absolute tilt of unit in operation	max. 2° (3.5%)



Loading

Electrical supply

Water

Loading capacity

Max. number of food containers		
GN 1/1 depth 40 mm	6	
GN 1/1 depth 65 mm	4	
Plates max. Ø 26 cm,	8	
Maximum loading weight		
GN 1/1, per combi steamer	20 kg	
GN 1/1, per shelf level	5 kg	

Electrical supply

3N~ 400V 50/60Hz (3/N/PE)	
Rated power consumption	7.1 kW
Convection power	6.8 kW
Motor power	0.25 kW
Rated current	14.8 A
Fuse rating	16A
Recommended conductor cross-section	5G2.5

Water connection

Water drawer capacity	
Drinking water drawer	7.5
Wastewater drawer	6.0

Water quality

General requirements	Drinking water
General hardness	4 - 7 °dh / 70 - 125 ppm / 7 - 13 °TH / 5 - 9 °e
pH value	6.5 - 8.5
Cl ⁻ (chloride)	max. 60 mg/l
Cl ₂ (free chlorine)	max. 0.2 mg/l
SO ₄ ²⁻ (sulphate)	max. 150 mg/l
Fe (iron)	max. 0.1 mg/l
NH ₂ Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40 °C
Electrical conductivity	min. 20 μS/cm



Emissions

Accessories

Emissions

Dissipated heat*	
Latent heat	1330 kJ/h / 0.37 kW
Sensible heat	1450 kJ/h / 0.40 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA

* The dissipated heat values were measured as per DIN 18873-1 "Methods for measuring the energy use of equipment for commercial kitchens — Part 1 The type and frequency of appliance usage are decisive for the specification of an air conditioning and ventilation system. These values can be higher than the values indicated for dissipated heat. Guide values can be found in the technical literature, e.g. in VDI 2052. Please consult your specialized design engineer for planning an air conditioning

and ventilation system.

ACCESSORIES

Electrical supply

(Please refer to the Accessories brochure for detailed information)

Condensation hood ConvoVent mini

Rated voltage	1N~ 230V 50/60Hz
Rated power consumption	60 W
Rated current	0.26 A
Fuse rating	16 A
Dimensions excluding packaging	
Width x Height x Depth	515 x 135 x 564 mm
Weight excluding packaging	17 kg
Safety clearance above**	500 mm
*** D	

^{**} Depends on type of air ventilation system and nature of ceiling.

Stacking kits

Stacking kit unit

Permitted combinations mini 6.06 on the bottom,

mini 6.06 on top mini 6.10 on the bottom, mini 6.06 on top mini 6.10 on the bottom, mini 6.10 on top mini 10.10 on the bottom,

mini 6.10 on top

Stacking kit unit with compartment for cleaning agent canister, on

Permitted combinations

mini 6.06 on the bottom, mini 6.06 on top mini 10.10 on the bottom,

mini 10.10 on top

Please observe the following points:

- This document is to be used solely for planning purposes.
- Please refer to the Installation manual for further technical data and guidance on installation and positioning.



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